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2025 VINTAGE WEATHER CONDITIONS



The 2025 growing season was characterised by contrasts: a mild, balanced spring, with neither excesses nor deficits, was followed by a summer that started and remained rather dry, presenting a profile reminiscent of 2022. Bud break was about a week earlier than usual, as was flowering. This progressed quickly and uniformly in particularly favourable weather conditions, with no coulure or millerandage.

The lack of rain from the start of the summer gradually created a water deficit. August was dominated by a heatwave, which accelerated ripening, particularly for the sauvignon blanc.



Fortunately, there was some much-needed rain, with almost 60 mm between late August and early September. This helped restore the vines' water balance and bring down temperatures, enabling more uniform, steadier ripening at the end of the season. Despite a few rainy spells in September, the vines remained in excellent health.

Given these weather conditions, the decision was made not to bring forward the harvest dates, but to instead focus on optimal ripeness, in particular phenolic ripeness. This deliberate, committed choice resulted in a particularly high level of quality, with the grapes harvested at perfect maturity, fully expressing the potential of the fruit and the vintage.

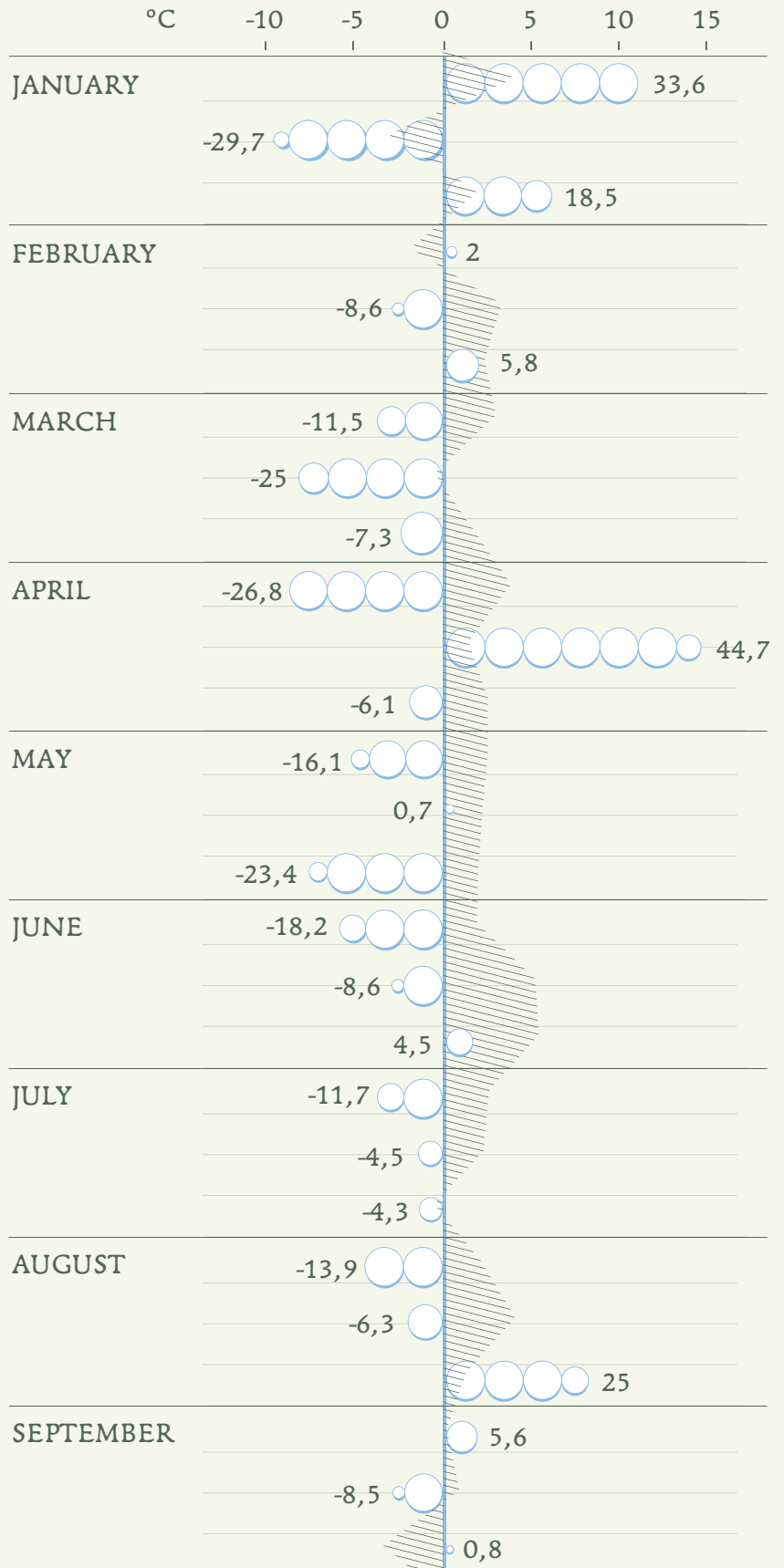


TEN DAY TEMPERATURE AND PRECIPITATION DIAGRAM

DEVIATIONS FROM THE 30-YEAR CLIMATE NORMS

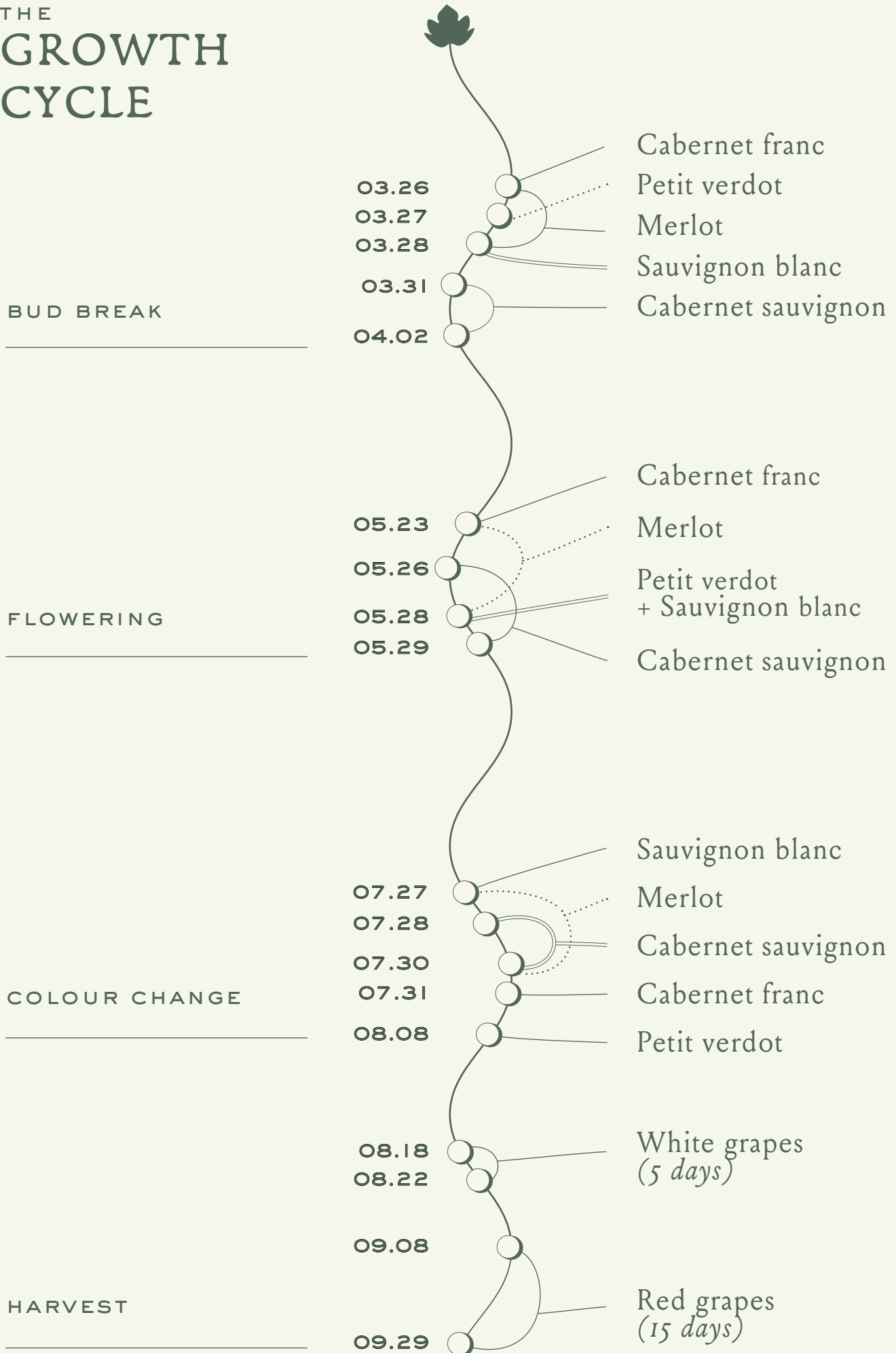
○ CUMULATIVE RAINFALL (MM)

▨ MEAN TEMPERATURES (°C)





THE GROWTH CYCLE



WINE
TECHNICAL

Sheet





OENOLOGICAL

DATA



	ALCOHOL (% volume)	PH	TPI
PAVILLON BLANC	14	3.14	/
PAVILLON ROUGE	13.9	3.68	78
CHÂTEAU MARGAUX	13.8	3.72	81



PAVILLON BLANC

DU
CHÂTEAU MARGAUX



Blend

100 % Sauvignon blanc

The harvest for Pavillon Blanc 2025 took place very early, between August 18th and 22nd, when the grapes were at optimal ripeness, thereby preserving their acidity, freshness and aromatic complexity. This vintage has a similar balance to 2022.

The nose is deep, offering notes of fresh hazelnut, white peach and lilac. On the palate, the wine is rich and full-bodied, while at the same time retaining a delightful freshness. The salinity brings liveliness and length, making for a harmonious, persistent expression.

However, volumes were among the lowest in the last fifty years, with yields of just 16 hl/ha. Only 45% of the harvest was selected for the Pavillon Blanc 2025 blend. Sadly, this was the smallest number of bottles we have ever produced.





PAVILLON ROUGE

DU
CHÂTEAU MARGAUX

Blend

70 % Cabernet sauvignon

16 % Merlot

10 % Petit verdot

4 % Cabernet franc

Our determination to achieve excellence is reflected in our particularly rigorous selection process. Only 28% of the harvest was selected for Pavillon Rouge 2025, while 35% was used for Margaux du Château Margaux, our third wine and the estate's fourth wine.

Pavillon Rouge 2025 is a long, beautifully fresh wine, with a little more emphasis on powerful tannins than the Grand Vin.





CHÂTEAU MARGAUX

Blend

89 % Cabernet sauvignon

6 % Merlot

4 % Cabernet franc

1 % Petit verdot

Years ending in '5' have been consistently successful in Bordeaux, and 2025 follows in the footsteps of the great vintages of 1985, 1995, 2005 and 2015. The quality is outstanding, but yields, at 22 hl/ha, were among the lowest in the last hundred years, mainly due to the dry summer. The volumes produced were just over half those of a normal year.

At the start of the harvest, the excellent weather conditions suggested that the proportion of grapes selected for the Grand Vin would be higher. However, this was not to be: the batches from our best plots were so magical that the wines from other plots, while superb, did not make the cut! This resulted in only 37% of the harvest being allocated to Château Margaux.

The 2025 vintage bears some similarities to 2022, with similar summer conditions, but the rain in late August and early September helped to develop the wine's style, bringing more freshness and balance. Our decision not to rush the harvest meant that we were able to pick perfectly ripe grapes and extract dense, silky tannins.

Château Margaux 2025 reveals a very powerful, complex nose. Creamy, velvety and dense, it unfolds with superb length. The deeply expressive tannic structure and texture give the wine its unique character. Destined for long ageing, it will also be highly enjoyable in its youth.





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Please drink responsibly.